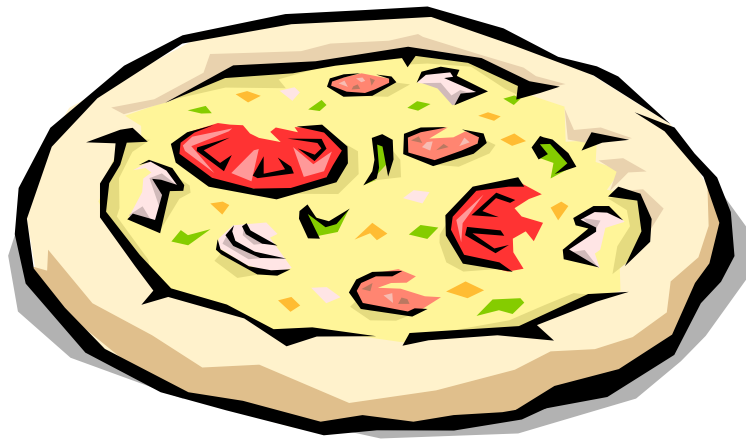


PIZZA

- 1 cup warm water
- 1 package dry yeast (2 $\frac{1}{4}$ tsp)
- 1 tsp sugar
- 1 tsp salt
- 2 Tbsp oil
- 2-3 cups flour
- 1 cup pizza sauce
- 2 cups cheese



1. Preheat oven to 425 degrees
2. Turn the water on and let run for about 1 minute until warm.
3. Measure 1 cup water and place in bowl.
4. Add the yeast to the water and stir until the yeast is dissolved
5. Add the sugar, salt and oil to the water and stir well.
6. Add the flour to the bowl in small amounts and stir well with a big spoon after each addition. Add just enough flour so the dough is not sticking in clumps to your hands or the bowl.
7. Using your hands, knead dough for 2-3 minutes on a lightly floured surface.
8. Let the dough rise for 5 minutes.
9. Spread pizza dough on a lightly greased pan.
10. Spread pizza sauce over the top.
11. Add extras.
12. Sprinkle cheese over the top.
13. Cook for 20-25 minutes until the cheese is melted and lightly brown.
14. Let cool for 5 minutes and then cut.